

On the evening of January 13, 2018, four friends got together in a Newark apartment to taste a beverage that, quite possibly, no one had tasted in as much as 175 years.

As described in Part One of this three-part series, the beverage in question was made from a ginger wine recipe I had found while doing research that took me to the archives of St. Peter's Episcopal Church in Perth Amboy, NJ. It was attributed to Andrew Bell, a Loyalist who managed to remain in the city after the War for Independence until his death in 1843. Details of Bell's life will be found here:

http://gardenstatelegacy.com/files/Resurrecting_Andrew_Bells_Ginger_Wine_Bond_GSL37.pdf

Resurrecting Andrew Bell's Ginger Wine

Part 3

*by Gordon Bond
with Stephanie M. Hoagland*



Julie Jaarsma, Aaron Zuckerman, and Gordon Bond

The tantalizing idea occurred to me that it might be possible to use this recipe to make the alcoholic beverage again. It is unknown if anyone else had used it after Bell's death, but, if not, since Bell died in 1843, it was possible it hadn't been made in at least the 175 years since.



If we make it again, I will have to design a cooler label!

Over the Thanksgiving holiday, my wife, Stephanie M. Hoagland, and I followed the recipe as faithfully as possible, albeit with the aim to make a gallon-size cask where Bell was making ten gallons! The process was documented here:

http://gardenstatelegacy.com/files/Andrew_Bells_Ginger_Wine_Part_Two_Bond_GSL38.pdf

The cask was sealed for three weeks and the results bottled, waiting until we returned from travels over the holidays to be opened.

On January 13th, we invited two friends over for a first tasting. Aaron Zuckerman and I have compared notes about scotches and he has hosted dinners for a group of us from an amateur astronomy club we are all associated with, including Julie A. Jaarsma. Stephanie videoed our reactions and the video will be presented here as part of GSL 39. It can also be found on the GSL YouTube page here:

<https://youtu.be/TflvqCuRzww>

I am aware that watching other people describe a visceral taste experience might be boring. Yet it was interesting to see how different people reacted and how we tried different things, such as adding mint, before concluding that Andrew Bell's Ginger Wine would make a refreshing summertime drink.

If you would like to try making it for yourself, the process was described in detail in Part 2. Feel free to contact GSL with questions.



Please remember that this is an ALCOHOLIC beverage. It is intended solely for those of legal drinking age and to be made and/or consumed in compliance with any and all laws pertaining to the manufacture of fermented alcoholic beverages. Garden State Legacy, Gordon Bond, and the people appearing in this video assume no responsibility or liability for any damages occurring as a consequence of others making this beverage as a result of the associated articles and/or video.